

DINNERLY



Speedy Moroccan-Style Pork Pizzas with Almonds and Mint



25 minutes



2 Servings

We sometimes like breaking the 'food rules' – like giving pizzas a North African twist! Cook pork mince with Moroccan seasonings, pile onto pitas with almonds and mint, and say hello to a new world of flavour.

WHAT WE SEND

- 1 red onion
- mint
- 20g slivered almonds ¹⁵
- pork mince
- 10g Moroccan seasoning ¹⁷
- 4 pita breads ^{1,6}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs white vinegar
- 1 tbs sugar
- 1 tbs olive oil
- 2 tbs tomato paste
- 2 tbs mayonnaise ³

TOOLS

- large oven tray
- baking paper
- mandoline (optional)
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 855kcal, Fat 47.2g, Carbs 62.6g, Proteins 41.5g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Thinly slice the **onion** with a sharp knife or mandoline (see Kitchen 101). Pick the **mint** leaves and finely chop half the stems (you'll need about 2 tsp), discarding the remaining stems.



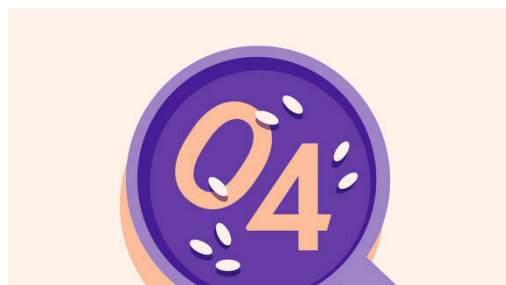
2. Pickle onion

Put **2 tbs white vinegar** and **1 tbs sugar** in a bowl, season with **salt** and stir to combine. Add the **onion** and toss to combine. Set aside to pickle, tossing occasionally, until needed. Meanwhile, put the **almonds** in a cold medium frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



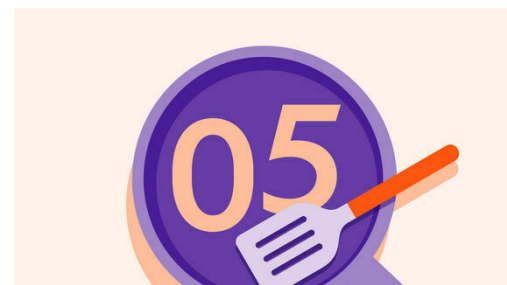
3. Brown pork

Heat **1 tbs olive oil** in the same pan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 4-5 mins until browned. Add the **Moroccan seasoning** and cook, stirring, for 30 secs or until fragrant. Remove the pan from the heat.



4. Bake pizzas

Put **2 pitas*** on the lined tray. Spread with **2 tbs tomato paste** and top with the **pork mixture**. Bake for 12 mins or until the pitas are crisp and golden.



5. Serve up

Meanwhile, drain the **pickled onion**, reserving the pickling liquid. Combine the **chopped mint stems**, **2 tsp reserved pickling liquid** and **2 tbs mayonnaise** in a bowl and season with **salt and pepper**. Top the pizzas with the pickled onion, **mint leaves** and **almonds**. Drizzle over the **mint mayo**, cut into wedges and enjoy!



6. Kitchen 101

Get super-thin onion slices with a mandoline or use slow, fine strokes with a large sharp knife. The result is perfect for pickles!